

APULIA
FLETRIS

WINES
OF
SOUTHERN
ITALY



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NAME

Fletris
Puglia Primitivo Appassimento
Igt Night Harvest

DENOMINATION

Typical Geographical
Indication

REGION

Apulia

GRAPE VARIETY

Primitivo

TRAINING SYSTEM

Apulian sapling

PERIOD OF

HARVEST

September

WINEMAKING

The grapes are harvested
by hand at night, when the
grape has reached the maximum
wiltig point. Grapes are directly
subject to cold pre-maceration,
maceration at controlled
temperature

FINING

Aging in barrels of second
passage for 12 months.
The aging in oak barrels of
first passage

FOOD

MATCHING

Good to serve with savoury
and rich dishes

SERVING

TEMPERATURE

18°

ORGANOLEPTIC

CHARACTERISTICS

The dry heat of Southern Italy
results in an awesone ripening
of Primitivo grapes that develop
richly spiced black fruits with a
firm and captivating structure.
The wine has a complex bouquet
of red fruits, raisins and marasca
cherry